

(ebook - PDF - Science)

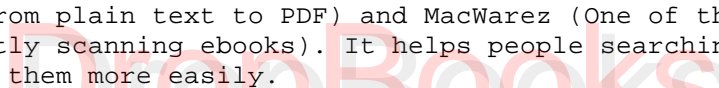
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## **COCKTAIL SAUCE**

1 bottle chili sauce  
horseradish  
lemon juice  
Tabasco

Add ½ c to 1 c horseradish to chili sauce until desired flavor is achieved. Dash of lemon juice and Tabasco for zest.

## **CHEESE SAUCE FOR VEGETABLES**

$\frac{1}{3}$  c Velveeta  
2 T milk

Combine cheese spread and milk in a heavy saucepan; cook over low heat until cheese melts, stirring often. Remove from heat.

## GINGER SOY SAUCE

soy sauce  
ginger root

Bring soy sauce to boil. Add freshly grated ginger root. Let cool.

Originally from *Better Homes and Gardens Fondue and Tabletop Cooking*, page 25.

## **LIGHT TOMATO MAYONNAISE**

1½ c mayonnaise  
1½ c plain yogurt  
3 T tomato paste  
juice of ½ lemon

Whisk together all ingredients.

Note: Serve with fish or salads.

Yield: ¾ cups.

Originally from *One Magnificent Cookbook*, page 200.

## LEMON MUSTARD SAUCE FOR LAMB

6 T unsalted butter  
2 large cloves garlic, minced  
3 T coarsely ground French mustard  
juice of 1 lemon  
salt and pepper  
grated peel from 2 large lemons

Combine butter and garlic in small saucepan; cook over low heat 3 to 5 minutes. Just before serving, whisk remaining ingredients; heat mixture briefly. Do not leave on heat because sauce will curdle.

Originally from *Peachtree Bouquet*, page 188.

## **HAM WINE SAUCE**

½ T butter

1½ T flour

1 can consommé

bay leaf

¼ t thyme

1 T sherry or Madeira

Melt butter and cook flour until well browned. Add consommé, bay leaf and thyme. Simmer 20 minutes. Strain. Add sherry. Baste on ham during cooking.

Originally from Laura.



## CHAMPAGNE-MUSTARD SAUCE

1 T minced shallots  
1 T oil  
½ c dry champagne  
2 T butter  
2 T flour  
1 c half and half  
1 T Dijon mustard  
2 T butter, softened

Sauté shallots in hot oil until tender; add champagne. Bring to a boil, and boil until mixture is reduced to ¼ cup. Strain liquid, discarding shallots, set aside.

Melt 2 T butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add half and half; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Stir in mustard, 2 T butter, and reduced champagne mixture; cool slightly. Serve with Beef Tenderloin.

Yield: 1⅓ cups.

Originally from *Christmas with Southern Living* 1990, pages 114 and 115.

## **PEANUT BUTTER DIP**

$\frac{1}{4}$  c peanut butter  
2 t soy sauce  
 $1\frac{1}{2}$  t water  
 $\frac{1}{4}$  t sugar  
 $\frac{1}{2}$  clove, garlic  
drop Tabasco

Combine in bowl. Slowly add  $\frac{1}{4}$  c more water.

Makes  $\frac{1}{2}$  cup.

**“COME BACK” DIPPING SAUCE  
(FOR CHICKEN FINGERS)**

½ cup mayo  
¼ cup olive oil  
3 T chili sauce  
2 T ketchup  
1 T water  
2 t Worcestershire sauce  
2 t prepared mustard  
1 t coarsely ground mustard  
dash of paprika  
dash of hot sauce  
1 small onion, minced  
1 clove garlic, minced

**Combine** all ingredients; cover and chill.

**Yield:** 2 cups.

Originally from *Southern Living* 1996, page 213.

